



CANAPES

Confit chicken & tarragon bon bon

Beetroot taco, avocado & cucumber salad, black olive crumb **(vg)**

Pea, vegan feta & spring onion jam tartlet **(vg)**

Pumpkin seed & rosemary biscotti, glazed goats cheese **(v)**

SALADS

Rainbow quinoa, mango, sugar snaps **(vg)**

Heirloom tomato salad **(gf, vg)**

Fresh corn salad, charred corn, sweet star anise & chilli glaze **(gf, vg)**

Roast tenderstem, pickled kohlrabi, dukkah spices **(gf, vg)**

Caraway toasted carrots with dandelion leaf salad **(gf, vg)**

MAINS

Ballentine of lamb, lamb cutlet, slow roasted tomatoes, sauce vierge, salted cucumber salsa

Korean BBQ salmon, baby pak choi

Stone bass, samphire, lemongrass spiced blanc sauce **(gf)**

Lime leaf, cauliflower, cashew & tofu panisse, pickled summer vegetable salad, honey miso dressing **(vg)**

gf = gluten free, **v** = vegetarian, **vg** = vegan



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DESSERT

Buttermilk panna cotta, ginger parkin crumb, hibiscus poached rhubarb

Dark chocolate delice, white chocolate, chocolate snap crunch

Rum roasted pineapple, passionfruit, coconut yoghurt **(gf, vg)**

Textures of lemon

CHEESE

Local cheeses, seeded crackers, Eccles cake

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AFTERNOON TEA

Traditional sausage roll, fennel, chilli

Smoked chalk stream trout rillette, salmon roe

Spinach wrap, sweet chilli chicken, pickled rainbow slaw

Beetroot wrap, harissa spiced butternut squash,
hispi cabbage, coriander **(vg)**

Selection of finger sandwiches

Red velvet cake **(v)**

Carrot cake loaf **(gf, vg)**

Mini lemon meringue pie **(v)**

Raspberry & white chocolate blondie **(v)**

Fresh berries **(gf, vg)**

Freshly baked scone, jam, clotted cream **(v)**

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